

The Lodge Bistro



LATE NIGHT

We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being: All of our food is prepared in an open environment where food allergens may be present including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. If you have allergies please alert us as not all ingredients are listed.

We hope you enjoy your time with us. Bon Appétit!

Vegan Fried Cauliflower (DF) (V) (N)

cashew cheese, toasted "bird" seed,
lemon oil, fine herbs / 14

Pomme Frites (DF) (V)

fine herbs / 12
+ truffle & parmesan / 5

Butternut Soup (V) (N)

almond streusel, cherry gastrique / 13

Baby Beet Salad (GF) (V) (N)

gem, arugula, hazelnut, pomegranate,
blood orange, candied kumquats, chèvre,
burnt grape vinaigrette / 18

Le Cheeseburger*

2-3 oz wagyu beef patties, american cheese,
chiffonade lettuce, heirloom tomato,
bistro sauce, sesame bun / 24

Hazelnut Marjolaine (N)

praline gelato, fudge / 12

Restaurant Chef: Daniel Selig

(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian (N) Contains Nuts

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Consult your physician or public health official for further information.

A 19% gratuity will be added to parties of 8 or more.